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[54] **FOOD PRODUCTS HAVING INTACT GRANULAR SWOLLEN STARCH AND THEIR PREPARATION**

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[58] **Field of Search** 426/661, 511, 426/549, 602; 127/71; 252/311, 351

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[57] **ABSTRACT**

A food product is prepared by mixing (i) a native starch having, by weight, an amylose content of from about 10% to 30%, (ii) a lipid emulsifier which complexes amylose and (iii) water to obtain a dispersion, heating the dispersion first at a temperature below a gelatinization temperature of the amylose for a time for complexing the amylose and emulsifier and then at a temperature to gelatinize the starch and obtain a heated dispersion of intact swollen starch granules and the heated dispersion is cooled to obtain a food product having intact swollen starch granules. The native starch is employed in an amount of between 5% and 30% by weight based upon water weight and the emulsifier is employed in an amount of between 5% and 15% by weight based upon amylose content weight. The food product has a complex viscosity at 0.4 Hz of between 200 Pa.s. and 700 Pa.s., and the product may include at least a salt component and other ingredients, these ingredients being mixed with the starch, emulsifier and water before heating or being added to the food product after heating, and these products have a complex viscosity at 0.4 Hz of between 10 Pa.s. and 700 Pa.s.

37 Claims, No Drawings